

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Mushroom Risotto with Lamb Ribs

Mushroom Ingredients

1 tbsp. extra virgin olive oil
½ lb. shiitake mushrooms sliced
½ lb. cremini mushrooms sliced
1 tsp. ground chili

Risotto Ingredients

1 tbsp. extra virgin olive oil
1 tbsp. unsalted butter
1 cup Arborio rice
1 large shallot, finely diced
2 cups beef stock (can use chicken or veggie)
2 cups water
½ cup grated Parmigiano-Reggiano cheese

Lamb Ribs Ingredients

2 racks of lamb ribs, sliced individually
3 tbsp. extra virgin olive oil
6 cloves garlic
4 sprigs fresh rosemary
Salt and pepper

Mushroom Directions

Heat oil in pan you use for risotto. Add mushrooms and sauté until tender. Add salt, pepper and ground chili. Set aside.

Risotto Directions

Heat oil and butter in pan. Add shallots and sauté for 1 minute. Add rice to pan and sauté until rice loses its transparency—about 5 minutes. Add water and broth at intervals, after each liquid addition cook on low heat until absorbed. Cook for approximately 20 minutes until rice is tender. Add reserved mushrooms and cheese. Set aside.

Lamb Ribs Directions

Mix all ingredients together and let marinate until ready to grill. Preheat grill, cook each lamb rib for about 1 minute per side for medium rare.

Serving and Wine Pairing

Serve the lamb ribs with the risotto and our Gee Vineyard Pinot Noir. The earthy tones of the dry-farmed Pinot Noir pair amazingly with the umami flavors of mushroom and lamb. Enjoy!